



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
MCBIE-200 50-60 Hz 380-400V 3N

19001280

16/11/2021

DENOMINATION:

Cylindrical tilting boiling pan indirectly heated electric 200 L

DESCRIPTION :

- "- Automatic tilting boiling pan with lateral loading columns. The tilting of the well eases the transfer of solid foods. This is the quickest and easiest way of cooking high quantities.
- Cooking well with an AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, and an AISI-304 stainless steel double wall with thicknesses of between 20/10 and 25/10.
- AISI-304 stainless steel cover with a thickness of 15/10, balance springs; an athermic handle and an insulated cover available upon request.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- Stainless steel supporting structure with a thickness of 30/10 fitted on a frame.
- Fine satin AISI-304 exterior. Thermal insulation guaranteed by high-density ceramic fibre panels."
- "-Heated by heating elements immersed in Incoloy alloy with adjustable power thanks to an energy variator.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option.
- Standard operating voltage of 400V-3N-50Hz"

POSSIBLE ACCESSORIES :

- ACCESSORIES LARGE CAP.

DIMENSIONS



X Width	1750 mm	X Gross width	1830 mm
Y Depth	1035 mm	Y Gross depth	1130 mm
Z Height	1050 mm	Z Gross height	1470 mm
Net Weight	395,0 kg	Gross Weight	455,0 kg
Net volume	1,837 m3	Gross volume	3,040 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	24,500 kW
Voltage	400V - 3N
Electric frequency	50Hz

CONNECTIONS TECHNICAL SPECIFICATIONS

230 V three-phase wiring	CONSULTAR
Single-phase 230V wiring	NO
Three-phase +N 400V wiring	5 X 6 MM2. (16 A)

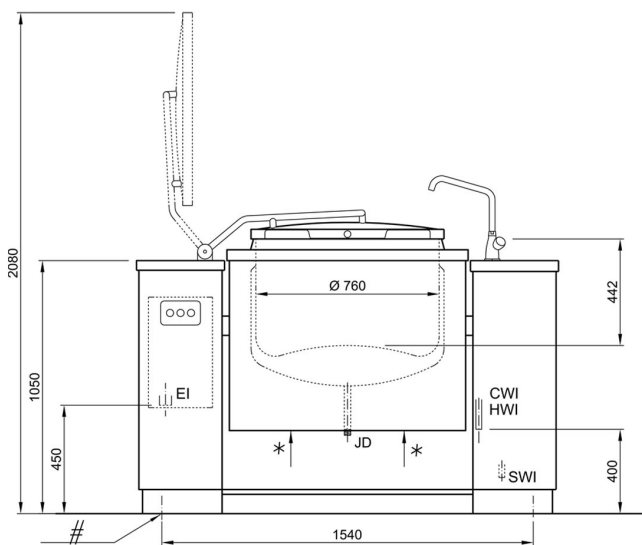
Catalogue
FOOD SERVICE

Capitolo
COOKING

Modelo
MCBIE-200 50-60 Hz 380-400V 3N

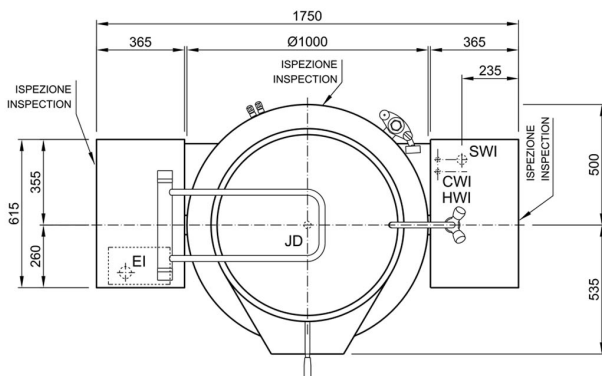
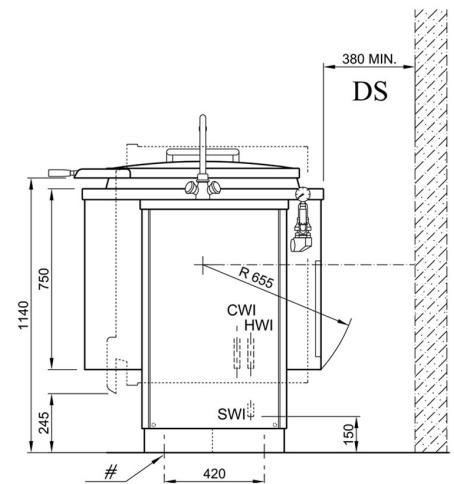
19001280

16/11/2021



* - LINEA DI SOLLEVAMENTO CON CARRELLO
LIGNE DE LEVAGE AVEC CHARIOT ELEVATEUR
TROLLEY LIFTING LINE

- N° 4 VITI M12
N° 4 VIS M12
NR. 4 M12 SCREWS



ALLACCIAMENTI - BRANCHEMENTS - CONNECTIONS

HWI -	ACQUA CALDA EAU CHAUDE HOT WATER	100 - 250 kPa (1-2,5 bar)	1/2" F
CWI -	ACQUA FREDDA EAU FROIDE COLD WATER	100 - 250 kPa (1-2,5 bar)	1/2" F
SWI -	ACQUA ADDOLCITA - OPZIONALE EAU DEIONISEE - OPTIONAL SOFTENED WATER - OPTIONAL	100 - 250 kPa (1-2,5 bar)	3/4" M
JD -	SCARICO INTERCAPEDINE VIDANGE CHEMISE JACKET DRAIN		1/2" M
EI -	ARRIVO CAVI ELETTRICI ENTREE CABLE ELECTRIQUE ELECTRIC CORD ENTRY	(STANDARD) 380-415V 3N 50-60Hz (OPTIONAL) 380-415V 3 50-60Hz (OPTIONAL) 220-230V 3 50-60Hz	24,4kW 24,4kW 24,4kW
DS -	DISTANZA DI SICUREZZA ESPACE DE SECURITE SAFETY CLEARANCE		